

## Sloppy Garden Joes

Rating: \*\*\*\*

Makes: 12 servings

## Ingredients

1 yellow onion (chopped)

1 carrot (chopped or shredded)

1 green pepper (chopped)

1 pound ground turkey (or chicken)

1 can tomato sauce (8 ounces, unsalted)

1 can whole tomatoes (15 ounces, crushed)

1 can mushroom (8 ounces, drained)

1/4 cup barbecue sauce

6 whole wheat buns (split in half to make 12)

## **Directions**

- 1. Saute onions, carrots, green pepper and ground turkey or chicken in a pan over medium-heat for 5 minutes.
- 2. Add tomato sauce, crushed tomatoes, mushrooms, barbecue sauce, and seasonings and bring to boil.
- 3. Reduce heat and simmer for 10 minutes, stirring occasionally.
- 4. Uncover and cook for an additional 3 minutes or until thick.
- 5. Serve open-faced on toasted or plain whole-wheat buns.
- 6. Refrigerate leftovers within 2 hours.

Key Nutrients	Amount	% Daily Value
Total Calories	140	
Total Fat	4.5 g	7%
Protein	8 g	
Carbohydrates	18 g	6%
Dietary Fiber	3 g	12%
Saturated Fat	1 g	5%
Sodium	290 mg	12%